

RESTAURANT

de Silveren Spiegel

BY YVES VAN DER HOFF



(7 courses) *Trout*

tomato basil horseradish citrus sourdough

(7 courses) *White asparagus*

salt baked kohlrabi green pea wild garlic white asparagus beurre blanc

(7 courses) *Ray*

leek romanesco seaweed beurre noisette

(7 courses) *Lamb*

confit zucchini eggplant black garlic lamb gravy

(7 courses) *Guinea fowl*

green asparagus artichoke morels pearl barley gravy

(7 courses) *Milk and honey*

ijs Lindenhoff whole milk ice cream almond sponge cake honey crisp

(7 courses) *Rhubarb*

white chocolate vanilla raspberry mint


*cheese instead of dessert € 7,95 supplement

Menu 7 courses €150,- Wine pairing € 99,50 7 glasses 

THE
MICHELIN
GUIDE

Silver & Golden Spiegel Michelin Special

Champagne cocktail, Menu 8 courses & wine pairing,
½ mineral water and coffee with homemade friandises
€ 290,-

 Sustainable 100% Fish" based on seasonal ingredients, sustainable technology and quality.

The combination of these ingredients will give you as a consumer a better yield and very high quality.

In case you have an intolerance to an ingredient or a product

Please contact your host